



America's Newest Sensation of Rhythm

*Alvino Rey* in Person <sup>his Guitar</sup> and his <sup>Orchestra</sup>

Starring THE KING SISTERS

Now at the R K O Theatre Boston



*The* **COPLEY-PLAZA** *Boston*









*The* **COPLEY-PLAZA** *Boston*  
*Massachusetts*



*Beauty and the Rodeo* — Six beautiful ranch debs appearing in the "Cattle Cutting" event at the World's Championship Rodeo at Boston Garden. The rodeo will continue thru Nov. 11. *Left to right:*—JEAN MARILYN CLAUSSEN, Gonzales, Calif.; BETTY ANN GOODAN, Hollywood, Calif.; MARIANNE RICH, Richmond, Texas; MARY MERCIER, Picabo, Idaho; MARCELLAISE RICH, Richmond, Texas and ADA LEE PERNER, Seligman, Arizona.



# PLAZA DINNERS

(Price of Entree includes Complete Plaza Dinners — Additional Charge for Substitutions)

Served from 5:30 p.m. to 9:00 p.m.



Room Service 25 cents extra per person

Oysters	Clams	Pink Grapefruit	Natural Grape Juice
Canape of Smoked Salmon		Tomato Juice	Cold Fresh Mackerel Nicoise
		Meli Melo Cocktail	
		Cold Supreme of Baby Arctic Shrimps, Morton Sauce	
Celery	Radishes	Olives	Salted Nuts
Cold Jellied Consomme Rosa		Consomme Paysanne	Cream of New Peas Fontange
Chicken Okra with Rice		Strained Onion Soup aux Paillettes	

Choice from the Charcoal Grill Specials, as an Entree, \$1.00 extra charge for complete Dinner

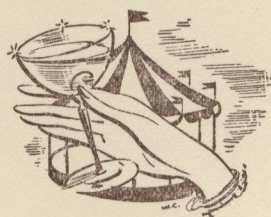
	Complete Dinner	A la Carte Prices
Roast Fresh Native Turkey, Sage Stuffing, Cranberry Sauce .....	2 35	1 40
Braised Sweetbread under Bell, York Ham, Fresh Mushrooms, Madeira Sauce .....	2 40	1 50
Half Guinea Chicken Saute Alsacienne .....	2 45	1 60
Filets of Lemon Sole Normande .....	2 20	1 25
Baked Fresh Salmon Mantoue .....	2 25	1 25
Cape Cod Scallops and Fresh Shrimps in Blazer Poulette .....	2 25	1 25
Royal Squab en Casserole Grandmere (20 min) .....	2 60	1 60
Broiled Venison Chop, Stuffed Fresh Mushrooms Provencal, Puree of Chestnuts (15 min).....	2 75	1 75
Breast of Duckling, Sauce Cumberland, Pineapple Fritters (15 min.) .....	2 40	1 50
Veal Steak Saute, Bordelaise Sauce, Carciofini (15 min.) .....	2 40	1 40
▲ Individual Planked Sirloin Steak .....(15 min) .....	3 00	
Broiled Fresh Native Half Pheasant with Virginia Ham (15 min.) .....	3 00	2 10
Vegetable Dinner with Fried Oysters .....	2 00	1 25
CHOICE FROM THE COLD BUFFET .....	2 25	

## CHOICE OF TWO VEGETABLES

French Fried Egg Plant	New String Beans	Hubbard Squash
Fried Sweet Potatoes	Potatoes Savoyarde	
	Mixed Green Salad	
Compote of Stewed Fresh Pears	Parfait Neapolitan	Nusstorte
Ice Cream or Sherbet and Cakes		Cocoanut Custard Pie
		Cheese and Krispie Crackers
Coffee	Tea	Walker Gordon Certified Milk
		Rolls and Melba Toast

## Cold Buffet

CONSOMME	
Tomato Rosa	40
Egg, Copley Plaza .....	50
Egg, Russian Style .....	50
Lobster in Shell, Copley Plaza .....	1 50
Chicken Lobster, Sauce Remoulade...	1 50
Lobster Salad .....	1 50
Shell of Crab Flakes Ravigote .....	80
Crab Flakes Salad .....	1 00
Tuna Filets Salad .....	80
Fresh Salmon Parisienne .....	1 00



## Bronx Cocktail

45¢

## Cold Buffet

Sliced Chicken, Jelly, Waldorf Salad..	1 50
Galantine of Capon, Chef's Salad ....	1 25
Terrine of Guinea Chicken Truffe....	1 25
Chicken Salad .....	1 40
Roast Turkey, Asparagus Tips Salad..	1 40
Duckling Bigarade with Fruit Salad...	1 35
▲ Ribs of Beef, Potato Salad .....	1 40
Corned Beef with Beet Salad .....	90
Beef Tongue with Russian Salad .....	1 00
Roast Lamb, Mint Jelly .....	1 25
Virginia Ham with Vegetable Salad...	1 15
York Ham, Glace, Swedish Salad .....	1 00
Head Cheese, String Beans Salad .....	60
Assorted Cold Meats with Coleslaw...	1 25

Monday, December 1, 1941

Portions Served to One Person Only

★ Ready Dishes

• You may have a set of our Menus. An envelope and postage will be furnished if you desire to mail them. •

▲ U. S. Government Prime — the best procurable !



# A La Carte

OYSTERS. Cape Cod or Blue Point 40      Extra Large 45      Fried 60      Oyster Stew 60, with Cream 75  
 CLAMS. Cherrystones 40      Littlenecks 35      Clam Juice Cocktail 35  
 Tomato Juice 25      Orange Juice 30      Fresh Fruit Cocktail 60      Meli Melo Cocktail 1 00  
 Crab Flakes or Fresh Shrimps Cocktail 90      Lobster Cocktail 1 00  
 Hors d'Oeuvre, Copley-Plaza 90      Hors d'Oeuvre, Moscovite 1 25      Fresh Beluga Caviar 2 75      Salt Caviar 1 75  
 Extra Fine Kipperd Sturgeon 50      Supreme of Baby Arctic Shrimps 90      Antipasto Torino 85

## SOUPS

Beef Consomme 40      Petite Marmite 55      Puree of Tomatoes 40      Chicken Broth with Rice 45  
 Clam Chowder New England Style 45      Finnan Haddie Chowder (20 min.) 55  
 Onion Soup au Gratin 50      Consomme Paysanne 40      Cream of New Peas, Fontange 45

## FISH

**Diamond Back Terrapin, Baltimore or Maryland** 2 25  
 Lobster Stew, Casco Bay (12 min.) 1 30      Imported Snails in Shell Bourguignonne 80  
 Broiled Fresh Mackerel Francilion 1 00      Codfish Tongues en Brochette, Lemon Butter, Gaufrette Potatoes 90  
 Finnan Haddie New Orleans 1 00  
 Stuffed Deviled Crab 90      Fried Smelts, Sauce Tartare 1 15      Boiled Halibut Steak, Sauce Riche 1 25  
 Brook Trout Sautee Belle Meuniere (2) 1 20  
 Frogs Legs Sautees Provencal 1 25      Schrod Saute Copley-Plaza 1 00      Lobster in Shell Louis Sherry 1 60  
 Fried Duxbury Clams, Copley-Plaza Special 70

## CHARCOAL GRILL SPECIALS

Venison Chop or Steak, Sauce Poivrade, Puree of Chestnuts 1 75 or Mignon 2 00  
 ▲ Steak Minute ..... 1 75      ▲ Filet Mignon ..... 2 40  
 ▲ Flank End Sirloin Steak ..... 2 15      ▲ Bone End Sirloin Steak ..... 2 50  
 ▲ Salisbury Steak ..... 1 25      ▲ Individual Porterhouse Steak ..... 3 00  
 ▲ Tenderloin Steak ..... 2 40  
 ▲ Porterhouse Steak (cut for 2 to 6 persons) ..... 2 40 per person  
 ▲ Chateaubriand (cut for 2 to 4 persons) ..... 2 40 per person  
 ▲ Sirloin Steak (cut for 1 to 5 persons) ..... 2 40 per person

## ROASTS and GAME

★ Fresh Killed Turkey, Sage Stuffing and Cranberry Sauce 1 35      ★ Boston Duckling (½) 1 75  
 ▲ ★ Rib of Beef 1 40      ★ Roast Lamb, Mint Sauce 1 25  
**To Order:**      Broiled Fresh Killed Chicken 15 min. (½) 1 45      Squab Chicken (15 min.) 1 50  
 Roast Whole Fresh Native Pheasant 4 00  
 Royal Squab 1 60      Broiled Guinea Chicken, (½) 1 60 or Whole Roast 3 00

## FRESH VEGETABLES

Whole Artichoke Hot Hollandaise or Cold Vinaigrette 45  
 ★ Creamed Fresh Mushrooms with Ham under Bell 1 10      Broiled Fresh Mushrooms on Toast, Provencal 1 10  
 New Peas, Lima Beans or String Beans 50      Buttered Beets or Carrots 40      Brussels Sprouts 40      Hubbard Squash 30  
 Broccoli, Stuffed Tomatoes or Green Peppers 40      Spinach 30      Cauliflower 50      Braised Celery 50  
**Potatoes**— Creamed 35      French Fried, Lyonnaise or Mashed 30      Baked 20      Boiled New 30  
 Sweet Potatoes: Bennet or Copley-Plaza 50      Broiled 40      Boiled 30      Fried Egg Plant 35

## GREEN SALADS

Fresh Shrimps 1 00      Romaine and Alligator Pear 60  
 Lettuce, Romaine, Chickory, Escarole, Cucumber or Tomato 40      Fresh Fruit 70      Vegetable 75  
 Dressings: French, Mayonnaise or Cream      Extra Charge, 20 cents, Thousand Island, Russian or Roquefort  
 Alligator Pear (½) 55      Chef's or Mixed Green 60      Waldorf 60

## FRUITS

Cortland Apple 15      Casaba Melon 45      Grapefruit 35      Tokay Grapes 30      Baked Apple with Cream 30  
**STEWED FRESH FRUITS.** Compote 35      Pears 25

## DESSERTS

Apricot Pie 25      Cocoonut Custard Pie 25      Nusstorte 25  
 Pound Cake or Light Fruit Cake 25      French Pastry 20      Crepes Suzette 1 00  
 Angel Cake 25      Macaroons 30      Lady Fingers 25      Pumpkin Pie 30  
 Mince Pie, Hot or Cold 30      Old English Plum Pudding 35  
 Souffle Vanille, Chocolate Sauce or Souffle Rothschild, Sabayon Sauce (25 minutes) 75      Napoleon Cake 25  
 Fresh Apple Pie 25      A la Mode 45      Rice Custard Pudding or Cup Custard 25      Caramel Pudding 25  
**Ice Cream:** Vanilla, Chocolate, Strawberry, Pistachio, Coffee 45      Spumoni Ice Cream 50  
 Sherbet: Lemon, Raspberry, Orange or Pineapple 40      Parfaits 50      Macedoine of Fresh Fruits Glaces 60  
 Profiteroles Helene 50      Baked Alaska (15 min.) 75      Frozen Pudding 50      Fresh Peach Melba 60  
 Coupe St. Jacques 50      Iced Eclair a la Mars 50      Meringue Glace Exotique 50

## CHEESE

Cream or Cottage 25      Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45  
 Port du Salut 35      Gorgonzola or Roquefort 45      Swiss Gruyere Cream 25      Stilton 40

## COFFEE, TEA, ETC.

Copley-Plaza Coffee, Tea 25      Demi Tasse 15      Postum 25      Sanka or Kaffee Hag 35  
 Walker-Gordon Cultured Buttermilk 15      Cocoa or Chocolate 30  
 Copeland Farm Sweet Cider 15      Walker-Gordon Certified Milk, Bottle 25      Half 15  
 Bread, Melba Toast and Butter 20

5c Added on Room Service items up to 50c, 10c thereafter

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*A Suggestion For Your Pleasure*

*Visit the Ice Show*

*before or after the Opera  
and Complete A  
Perfect Evening!*

**DOROTHY LEWIS**  
AND HER ICE REVUE

*Direct from four year run at the St. Regis, New York*

*In the Oval Room*



TWO SHOWS  
NIGHTLY

FOR DINNER AT 7:30 P.M.



FOR SUPPER AT 11:30 P. M.

SATURDAY AT 11 P.M.